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The Pleasant Farms Memo

July
2019

www.pleasantrunfarms.org A publication brought to you by the PRF Civic Association

POOL NEWS FROM PRF SWIM CLUB:



The PRF Swim Club will be open for free to the community on July 4 following the parade. Come on down and have some fun and meet some neighbors.

The PRF Swim Club is also offering pro-rated swim club memberships for the rest of the 2019 season beginning on July 4, 2019. Memberships will now be 40% off so a family membership will now be \$118, a couple membership will be \$104 and a single membership will now be \$90. Add ons for more than 6 in a family or to add on a sitter will be just \$14.

There is still lots of summer left to enjoy your neighborhood pool.

Hi Neighbor!

President's Update



The PRFCA is focused on the social and physical vibrancy of the Farms. In July we enjoy our yearly celebration of the Fourth of July with our exciting parade and free grill out at the PRF Swim Club. We welcome new neighbors and hope they'll enjoy this and the other social events we sponsor like Holiday in the Farms.

As you may know, this is an important year for the Swim Club; we reduced the membership fee by 50% so everyone can enjoy the pools. We've experienced a significant increase in memberships this year, but still need about 15 more to make the Swim Club financially viable for next year. Did you know that you can rent the Swim Club for parties? This can be an exciting venue for affordable family celebrations. For information and reservations contact Natalie Winkler at natalie.winkler11@gmail.com.

Todd Bowling, superintendent of NWLSD tells us the parking and pickup problem at Pleasant Run Elementary should be corrected this summer. They will add 68 – 74 parking spaces across the creek and on the side field toward PRE. They are also looking at widening the

entry road for parent drop off and changes in flow of traffic during drop off. All changes are scheduled for this summer.

The development of the Welch property looks like it won't begin for 6-12 months. All residents within 200 feet of the development will receive a letter from the Township inviting them to a zoning meeting on the property.

In June, members of the PRFCA Board toured the Farms roads to determine future repairs with Mike Gould, Director of Springfield Township Infrastructure and Development. This past year, the Township rated all the roads in Pleasant Run as either good, fair or poor. We have 9 miles of roads in the Farms out of 92 miles in the Township. About 5 miles of the Farms roads have been repaired in recent years. The Township has about \$1,200,000 annually for street repair. After our road tour we have recommended that the Township consider repairing Hazelgrove Dr., Hartwood Dr., Hazelhurst Ln. and Havilland Ct. These streets are currently rated fair and significantly less expensive to repair than streets rated poor. The poor rated streets which includes Fallbrook Ln, Fullerton Dr., Forester Dr., Freestone Ct., Hillrose Ct., Galloway Ct. and part of Brookway will have to be repaired by requesting a State Capital Improvement Program (SCIP) grant. This grant along with assessments will make it feasible to fund the expensive repairs of these streets. Elkwood Dr. is also in bad condition from John Grey Rd. to Deerhorn. The Township will not do major repairs on it until the Welch housing construction is completed. In the meantime, the Township will blacktop a 4' wide strip down each side of Elkwood between John Grey and Deerhorn. Temporarily, this will greatly help with Elkwoods rough ride. The Townships Board will make their final decision on street repairs in coming months. On a positive note, the Township is currently filling potholes in our streets and we're told that the County will repair Kemper Rd. between Hamilton Ave. & Mill Rd.

Best,

Skip Wicklund, PRFCA President

IT IS PARADE TIME!



It is once again time to come together as a community and celebrate our country's Independence Day. Come join in on the Pleasant Run Farms Annual 4th of July Parade!

We are mixing things up this year with a NEW ROUTE! Meet us at Clifford George Field (corner of Mill and Forester) at 9:30am on Thursday July 4th to get organized and to line up. We would love to see your kids on decorated bikes, scooters, wagons or whatever wheels they like best! Bring that festive pooch along for a walk as well! Know anyone with a fancy car? The can join too! The parade will head out the parking lot at 10:00am and go West on Forester, Left on Elkwood and end at the Pleasant Run Farms Swim Club. Signs will be placed along the route to help spread the word. We would love to have a good crowd watching! Please come and celebrate with us!

Follow us on Facebook and Nextdoor for up to date route information or call/email Mary at 513-678-5011 mbarrera@comey.com for details.

When the parade ends we will gather as a community at the Pool for family fun! The Civic Association will have free hotdogs and snacks for about 100 people and as always the snack bar will be open! If you are reading this, please help spread the word! We want to make sure everyone can come out and participate in the festivities!

Be sure to join the Facebook group and check out the Facebook event page! Must be a member of the Facebook group to see the event.

PRF Facebook Page - <https://www.facebook.com/groups/186664130502/>

HAPPY 4TH OF JULY



03 20th Annual LaRosa's Balloon Glow

04 Fourth of July Parade
Fourth of July Celebration
WA Park

06 Cleveland Indians at Cincinnati Reds



25-27 Cincy Music Festival

13 Cincinnati Water Latern Festival 2019
Summer Fair 2019

19 St. Louis Cardinals at Cincinnati Reds
The 2019 Ohio Challenge Ballon Festival

Today's Recipe
Parmesan Chicken Bake
 2 tablespoons olive oil
 2 cloves garlic, crushed and finely chopped
 1/4 teaspoon crushed red pepper flakes, or to taste
 6 skinless, boneless chicken breast halves
 2 cups prepared marinara sauce
 1/4 cup chopped fresh basil
 1 (8 ounce) package shredded mozzarella cheese, divided
 1/2 cup grated Parmesan cheese, divided
 1 (5 ounce) package garlic croutons

01 Preheat oven to 350 degrees F (175 degrees C).
02 Coat the bottom of a 9x13 inch casserole dish with olive oil, and sprinkle with garlic and hot red pepper flakes.
03 Arrange the chicken breasts in bottom of the dish, and pour marinara sauce over chicken. Sprinkle basil over marinara sauce, and top with half the mozzarella cheese, followed by half the Parmesan cheese. Sprinkle on the croutons, then top with the remaining mozzarella cheese and remaining Parmesan cheese.
04 Bake in preheated oven until cheese and croutons are golden brown and the chicken is no longer pink inside, about 35 minutes to an hour, depending on the shape and thickness of your chicken breasts. An instant-read thermometer inserted into the thickest part of a chicken breast should read at least 160 degrees F (70 degrees C).

Membership Applications are available in this memo and on the website listed below or by calling our Membership Chairperson, Monica Bowles.
Dues are \$25 a calendar year. (\$35 for monthly hard copy memo distribution)
Check out the website below for additional news and community information.

Hard Copy Issue Advertising Rates

- Back Full Page \$110
- Regular Full Page \$ 90
- Half Page \$65
- Quarter Page \$25
- Business Card Size Ad \$25
- Classified Ad \$8

Electronic Issue Rates are 1/2 the cost of Hard Copy Issue Rates
Contact Jalisa Harris @ harrisjalisa88@gmail.com to place your Classified or Business Ad.



What do you get when you cross a duck with a flame on the Fourth of July?
What did King George think of the American colonists?
Why did Paul Revere ride his horse from Boston to Lexington?
What would you get if you crossed a patriot with a small curly-haired dog?

Answers: A fire quacker; He thought they were revolting!; It was too heavy to carry; Yankee Poodle!

YOUR PRF EXECUTIVE BOARD MEMBERS:

- Skip Wicklund skipwicklund@gmail.com (President)
- Jerome Bouie (VP)
- Ed Mayer prfcatreasurer@yahoo.com (Treasurer)
- Bert Cameron (Secretary)
- John Buschmann johnbusch25@yahoo.com (Athletics)
- Jalisa Harris harrisjalisa88@gmail.com (Communications)
- Mary Barrera mbarrera@comey.com (Community Activities)
- Monica Bowles (Membership)
- Natalie Winkler (Pool Officer)
- prfswimclub@yahoo.com (Swim Club)

Call to Artists “Power of Her” Special Exhibit at ArtLocal

By, Springfield Township

ArtsConnect hosts its 7th annual ArtLocal Art Show, with free admission at Centennial Barn on August 23rd and 24th. This annual celebration of local emerging artists is part party, part appreciation, and part inspiration! This year, ArtsConnect is partnering with ArtsWave for dedicated exhibit space entitled POWER OF HER at the ArtLocal art show. Artists are invited to enter up to three pieces of art to exhibit in ArtLocal and are encouraged to submit a piece in the POWER OF HER exhibit.



POWER OF HER is an 18-month Greater Cincinnati arts and cultural initiative commemorating the centennial of women's suffrage: the ratification of the 19th amendment which granted women the right to vote. Led by ArtsWave and sponsored by Procter & Gamble, the initiative salutes the women who came before us, and honors female leadership and woman-centric works of all kinds, underscoring creativity as a vehicle for inclusion and equality. At its core, POWER OF HER is a celebration of the female voice—and the many ways it champions a more diverse and vibrant world.

Artists can register their work now for the ArtLocal Art Show at <https://www.theartsconnect.us/artlocal>. Early entry is \$30 through July 1st. After July 1st, the artist entry fee is \$40. ArtsConnect does not retain commissions from artwork sold.

ArtLocal Art Show at Centennial Barn - 110 Compton Road

Friday, August 23, 2019

7:00 - 10:00 p.m.

- Live Music
- All Galleries Open
- Meet the Artists
- Split the Pot
- Silent Auction
- Complimentary hors d'oeuvres
- Cash Bar (beer, wine and cocktails available)



Saturday, August 24, 2019

Gallery Open 10:00a.m. - 2:00 p.m.

Class and Workshop Schedule begins at 11:am

For more information, call ArtsConnect at 522-2108.

Soccer Update:

Hello and welcome to soccer season. With the baseball season over, we are preparing for the fall season of soccer at Pleasant Run Farms. Soccer has been a fall sport in the Farms for more than 30 years. Many of you adults played on these fields when you were kids – either on PRF teams or on other organizations playing against PRF. You are invited to sign up your children for PRF soccer. Sign up at pleasanrunfarms.org/athletics. Fall soccer signups are starting. Rich Wisecarver supervised our soccer program last year and will do it again this year. Last year there were 36 kids playing Lollipop soccer. This year we hope to sign up enough kids to expand into SAY soccer.

Signups have started. Teams are forming. Practices will start in August. Boys and girls ages 4 to 14 can sign up to play.

Coaches will be needed also. Contact Rich as you sign up your child. Teenagers and adults can serve as referees and are always in demand. Contact Rich about refereeing.

Contact Rich at Rich21079@gmail.com for more information about playing, coaching, and refereeing.

Pleasant Run Farms Baseball and Softball Teams Update

The spring 2019 baseball season at PRF is finished. This year PRF teamed with Forest Park to field teams from Tball through B2. Teams played in the Northwest Baseball Recreation league or Cincinnati Knothole Association. These included players in the following ages: 4 to 13. On the Saturdays in April, May and June and many week nights during these months, you would find them playing games or practicing at Clifford George fields in PRF.



Matt Heller is the Baseball Commissioner of Pleasant Run Farms. Jay Dennis is the Baseball Commissioner of Forest Park. Tim Higgins is the Tball Commissioner who directed the combined Tball teams of both organizations. Throughout this season they provided guidance and leadership to the coaches and parents.

The baseball coaches did a great job in providing instruction to these kids. They and their assistants devoted a lot of their time to teaching hitting, pitching, fielding, running bases and learning the rules of baseball and good sportsmanship.

We congratulate all of these people for doing an outstanding job. And we thank all of them for stepping up and coaching these kids.

Tball	Chris and Andi Campbell
Tball	Antwobe Cheatham and Charles Dunn
Tball	Drew Hermann
Tball	Tom Walker
Tball	William Traylor
Tball	Steve Ehrnschwender
Coach pitch	Tom Zistler
Coach pitch	Michael Withrow
D2	Joe Russell and Chris Mancini
C1	Tim Higgins
B1	Matt Heller, Brian Lewallen & Matt Ashcraft
B1	Joe Rowe
B2	Michael Moore, Billy Rice & Kenneth Bailey

10 Tips for a Successful Backyard Barbecue

Hosting a backyard barbecue to celebrate the Independence Day Holiday? Fantastic! Stressing out about how to pull it off? Not necessary. Here are 10 simple ways to pull off a great barbecue and still have time to kick back with your guests..

1. Prep in Advance. Don't wait until your friends arrive to start brining chicken, marinating lamb, or even forming burgers for that matter. Prepping in advance is key for any kind of party, outdoor ones included. Having most of the work done ahead of time frees you up to spend more time with your guests. Salads and relishes can be prepped a day ahead; veggies for the grill can be sliced; and pitchers of cocktails can be mixed in advance and refrigerated until guests arrive. Fill your chimney starter with charcoal and newspaper or have your gas grill preheating. Remember that preparation is half the battle.

2. Get organized. Before you light that first coal or flip the switch on your gas grill, make sure you have everything you need nearby so that you don't have to run back and forth into your house to find that pair of tongs or peppermill while your food is burning on the grill.

3. Have extra everything. Make sure you have enough charcoal and wood chips; keep a spare gas tank on hand in case yours runs out in the middle of grilling dinner for ten of your closest friends. If someone wants to know what to bring, say a bag of ice! Which leads me to . . .



4. Stock the cooler. You can make a signature cocktail or serve beer and wine— just make sure it's easy for guests to serve themselves and that everything is nice and cold when they arrive. Nobody likes warm beer, well except for the British . . .

5. Have something ready to nibble on. Whether you make a dip or cold appetizer that can be ready and waiting, or you've planned a super-quick grilled dish to start, make sure you've got something on hand for people to snack on while you get to the main event. Free-flowing alcohol and no food is a recipe for disaster.

6. No poking. This is a very common rookie mistake. If you poke meat on the grill, the juices will come out and your food will dry out. So using meat carvers or forks to flip your food is not recommended; go for tongs and heavy-duty spatulas.

7. Don't slather on sauces until the end. You can marinate your food before grilling to make it more flavorful. But do not coat meat with barbecue sauce during the actual cooking process. This can cause flare-ups, and the high sugar content in sauces and glazes can burn, leaving you with an inedible mess. Resist brushing until the last five minutes or so, and always feel free to re-slather once the food comes off the grill.

8. Cook everything properly. Nothing really ruins a party like undercooked or overcooked food. When in doubt, it is always better to undercook because you can simply put the food back on the grill and continue to cook it until it is at the proper temperature. Unfortunately, once a piece of fish or a beautiful thick rib eye is overcooked, there is nothing you can do to make it moist again.

9. Take time to rest. Not you, the food. Never cut into meat or fish as soon as it comes off the grill. Let the food rest and relax to allow the juices to redistribute and stay inside. Typically rest smaller cuts like fish fillets and chicken breasts for 5 minutes, thick steaks and whole chickens for 10 minutes, and large roasts for 20 minutes. Tent loosely with foil to keep warm.

10. Keep it casual. A meal prepared outdoors on the grill invites everyone to loosen up and enjoy the party. The whole idea of grilling is to be relaxed and festive. Serve food family style on big platters, have cocktail shakers and ingredients for drinks ready to go, and lots of beer and sodas on ice so guests can help themselves. That's my kind of entertaining. Give it a try and have fun!



Celebration News: Birthdays and Home Anniversaries JULY 2019

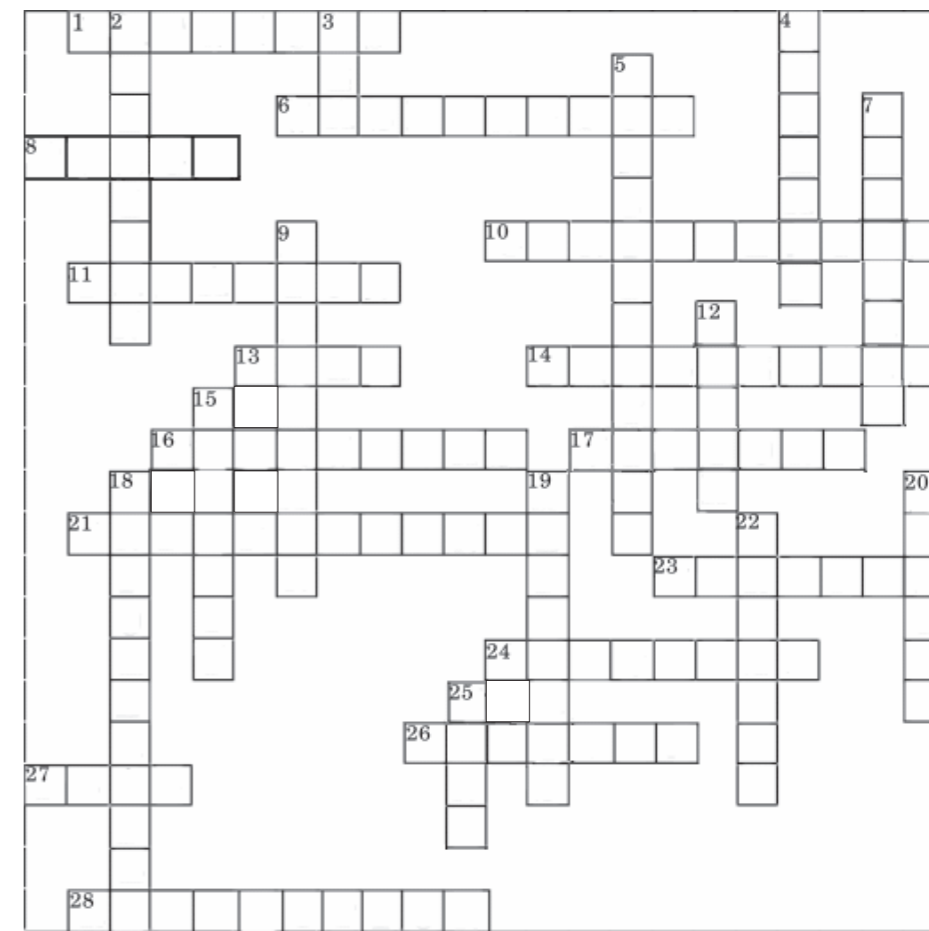
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Resident Anniversaries
26	27	28	29	30	31	1	Barbara Rodgers 1972
2 Latia Sutton	3	4	5	6	7 Amber Johnson Anta Diop	8	Maureen Cleary 1983 Bill & Sue Hamrick 1986
9	10	11	12	13	14	15	
16	17 Majorie Strebe	18 Daniel Obrien	19	20 Betty Hutzel	21	22	
23	24	25	26	27	28	29	

ACROSS

- 1 Loyal to their country
- 6 Colonial army leader
- 8 Valley fort
- 10 First American Congress
- 11 Payment to government
- 13 Nation's birthday month
- 14 Made midnight ride
- 16 Bursts in the air
- 17 A big win
- 21 Freedom of choice
- 23 Bands march in
- 24 Original states
- 26 Record of events
- 27 Betsy Ross made one
- 28 British colonial war

DOWN

- 2 Citizen of USA
- 3 Colonist threw in harbor
- 4 Part of Great Britain
- 5 "We the People" document
- 7 Washington crossed it
- 9 60 second fighters
- 12 Not lies
- 15 No tyranny
- 18 ___ ACTS
- 19 British soldiers
- 20 Tea Harbor
- 22 Right of choice
- 25 George's title



*Answers will be available in August memo